

The book was found

# Slow Fires: Mastering New Ways To Braise, Roast, And Grill



## Synopsis

A diligent crisping, a murmuring simmer, a slow roast, a ripping hot sear: mastery of the subtleties of heat and time is Justin Smillie's hallmark. In this book, the celebrated chef of Upland explores the fundamental techniques of braising, roasting, and grilling--and shows you how to see them in new ways, to learn the rules to break them. The chapters begin with thorough lessons on these basic methods. From there, the recipes evolve to feature variations on the techniques, altering ratios of moisture, intensities of heat, reversing expected processes. Sometimes the techniques are surprising, like braising chicken legs in the juices created by overcrowding a pan of peppers. And sometimes the results are unbelievable, like tender peppercorn-crusted short ribs, made by first steaming the ribs before searing them to a spicy crisp. This is a book about delighting in the details, about cooking by hand, about learning to see and smell and touch like a modern master. It's a book you will keep, read, learn, and cook from for years to come.

## Book Information

Hardcover: 320 pages

Publisher: Clarkson Potter (November 3, 2015)

Language: English

ISBN-10: 0804186235

ISBN-13: 978-0804186230

Product Dimensions: 8.8 x 1.3 x 10.3 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars (See all reviews) (28 customer reviews)

Best Sellers Rank: #39,851 in Books (See Top 100 in Books) #30 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Meat & Game > Meats #39 in Books > Cookbooks, Food & Wine > Italian Cooking #44 in Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling

## Customer Reviews

Slow Fires is an appealing hardcover edition featuring lovely color photos of exquisite dishes. In this amazing detailed book, Chef Justin Smillie will help readers to master the art of braising, roasting, and grillin, and turn every meal into a delicious culinary experience! It is like having a culinary school readily available at your fingertips. Do you know how to brine, dry oxtails, or how to make the braise? Well, you are in for a treat, because 'Red Wine-Braised Oxtails with Marinated Savoy Cabbage' is one of the first meals presented in the Braising Section of this wonderful book. The moment I saw

this dish I knew I had to prepare it - I have prepared oxtails several ways, but never like this...mmm mmm hmm. Because at the time of this review we are knee-deep in winter, I thought, why not check out the 'Wintertime Clams in Avocado-Chile Butter' also located in the Braising Section, you'll only need 4 pounds of littleneck clams and about six other items to complete this soon-to-be your Wintertime favorite dish. You may think you know how to roast, but you do not know roasting until you roast three pounds of jumbo whole shrimp to prepare the, 'Shrimp A La Plancha with Romesco and Herbed Melon' dish as outlined on page 151 in the Roasting Section. As I was flipping through the Roasting Section, a lovely photographed dish of 'Pancetta Wrapped Halibut with Grated Tomato and Summer Squash' made me place a post-it on the page as a reminder to try my hand at this quick-cooked meal one upcoming Saturday - I cannot wait. Let's skip on to the Grilling Section, shall we; where you will discover an easy way to give a lobster a more intense, sweeter, smokier flavor.

[Download to continue reading...](#)

Slow Fires: Mastering New Ways to Braise, Roast, and Grill The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more! The Complete Air Fryer Cookbook: Amazingly Easy Recipes to Fry, Bake, Grill, and Roast with Your Air Fryer Ray Lampe's Big Green Egg Cookbook: Grill, Smoke, Bake & Roast The Everything Gluten-Free Slow Cooker Cookbook: Includes Butternut Squash with Walnuts and Vanilla, Peruvian Roast Chicken with Red Potatoes, Lamb ... Pumpkin Spice Lattes...and hundreds more! Slow Cooking for Two: A Slow Cooker Cookbook with 101 Slow Cooker Recipes Designed for Two People Grill Master (Williams-Sonoma): The Ultimate Arsenal of Back-to-Basics Recipes for the Grill Wok Cookery : How to Use Your Wok Every Day to Stir-fry, Deep-fry, Steam, and Braise How to Roast a Lamb: New Greek Classic Cooking Hot Coals: A User's Guide to Mastering Your Kamado Grill Sunday Is Family Dinners: From Roast Chicken and Mashed Potatoes to Apple Pie and More (The Everyday Cookbooks) Skinnytaste Fast and Slow: Knockout Quick-Fix and Slow Cooker Recipes Roast Chicken And Other Stories Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker Meat & Potatoes: Home-cooked favorites from perfect pot roast to chocolate cream pie The Paleo Slow Cooker Cookbook: 40 Easy To Prepare Paleo Recipes For Your Slow Cooker The Complete Paleo Slow Cooker: A Paleo Cookbook for Everyday Meals That Prep Fast & Cook Slow The Complete Slow Cooking for Two: A Perfectly Portioned Slow Cooker Cookbook Mediterranean Slow Cooker Cookbook: A Mediterranean Cookbook with 101 Easy Slow Cooker Recipes DASH Done Slow: The DASH Diet Slow Cooker

Cookbook

[Dmca](#)